



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	58403
Effective Date:	2023-03-16	Program:	21.0 Specification Program
Supersedes Date:	2021-03-08	Market:	USA and Canada
Date Validated:	2023-03-16	Location:	Corporate
	Controlled Copy	Country of Origin:	USA

Food Name:	Oatmeal Raisin Frozen Cookie Dough / Pâte à biscuits congelée à l'avoine et aux raisins secs		
Finished Foods:	Oatmeal Raisin Cookie / Biscuit à l'avoine et aux raisins secs		
Brand / Customer:	Otis Spunkmeyer	Sub Brand:	Sweet Discovery

Food Item Description

Individually quick frozen pre-portioned cookie dough pucks made with oatmeal, raisins and coconut. Each puck weighs about 4oz (113g) and bakes up into one cookie. Distributed frozen.



Unbaked cookie dough, as distributed



Baked cookie

* Image provided for reference only. Actual item size and dimensions may be different.

Individual Food Specification

Net Weight of Individual Packaged Unit:

4 oz	113 g
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Raw Piece Weight	Prepared Piece Weight
4 oz	3.8 oz

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	N/A	N/A	N/A
Circumference (")	N/A	N/A	N/A
Diameter (")	4.48	4.86	5.23
Weight (oz)	N/A	3.8	N/A

Raw Piece Weight	Prepared Piece Weight
113 g	108 g

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (cm)	N/A	N/A	N/A
Width (cm)	N/A	N/A	N/A
Height (cm)	N/A	N/A	N/A
Circumference (cm)	N/A	N/A	N/A
Diameter (cm)	11.38	12.33	13.28
Weight (g)	N/A	108	N/A



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PACKAGING

FDA Product Code:N/A

Facility ID:110U

USDA Establishment:N/A

Customer Code:N/A

Packaging Format: Dough pieces are packed in a folded plastic bag and then in a master shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	80	UPC/GTIN:	N/A
	Bag Dimensions:	N/A " L X N/A " W X N/A " H	Bag Cube (Cu. Ft.):	N/A
	Bag Gross Wt. :	N/A lbs N/A kg	Bag Net Wt. :	N/A lbs N/A kg
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087584032
	Bag per Case :	1	Pieces per Case :	80
	Case Dimensions:	16.375 " L X 10.375 " W X 7.938 " H	Case Cube (Cu. Ft.):	0.78
	Case Gross Wt. :	21.25 lbs 9.63 kg	Case Net Wt. :	20 lbs 9.07 kg
	Net Wt. statement:	80 x 4 oz (113 g) PIECES/PIÈCES; NET WT/POIDS NET 20 lb (9.07 kg)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	90		



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ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Milk :	Contains
Soy :	Contains
Tree Nuts :	Contains
Allergens Tree Nuts Explained :	Coconut
Wheat :	Contains

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INGREDIENT STATEMENT
Ingredient Statement for US Labeling: Ingredients: Sugar, Enriched bleached flour (bleached wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Margarine (palm oil, water, contains 2% or less of: salt, natural flavor [contains milk], citric acid, vitamin A palmitate added, beta carotene [color]), Rolled oats, Raisins (raisins, sunflower oil), Coconut, Eggs, Invert sugar, Contains 2% or less of: Water, Molasses, Butter (cream [milk], salt), Baking soda, Salt, Milk protein concentrate, Lactose (milk), Soy lecithin, Artificial flavor, Nonfat milk. Contains: Coconut, Eggs, Milk, Soy, Wheat. Made in a facility that also processes: Peanuts, Macadamia nuts, Pecans, Walnuts. French Translation of US Ingredient Statement: Ingrédients : Sucre, Farine enrichie blanchie (farine de blé blanchie, farine d'orge malté, niacine, fer, mononitrate de thiamine, riboflavine, acide folique), Margarine (huile de palme, eau, contient 2% ou moins de : sel, arôme naturel [contient lait], acide citrique, palmitate de vitamine A ajouté, bêta-carotène [colorant]), Flocons d'avoine, Raisins secs (raisins secs, huile de tournesol), Noix de coco, Oeufs, Sucre inverti, Contient 2% ou moins de : Eau, Mélasses, Beurre (crème [lait], sel), Bicarbonate de soude, Sel, Concentré de protéines laitères, Lactose (lait), Lécithine de soja, Arôme artificiel, Lait écrémé en poudre. Contient : Noix de coco, Oeufs, Lait, Soja, Blé. Ce produit est fabriqué dans une usine qui utilise Arachides, Noix de macadamia, Pacanes, Noix.



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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English):
Ingredients: Sugars (sugar, invert sugar, fancy molasses), Enriched wheat flour (contains barley), Palm oil spread (palm oil, water, butter [milk], salt, flavour [contains milk], citric acid, vitamin A palmitate, beta carotene [colour]), Rolled oats, Raisins (raisins, sunflower oil), Coconut, Liquid whole eggs, Water, Sodium bicarbonate, Salt, Artificial flavour, Milk protein concentrate, Lactose (milk), Soy lecithin, Skim milk powder.
Contains: Barley, Oats, Coconut, Eggs, Milk, Soy, Wheat.
May contain: Peanuts, Macadamia nuts, Pecans, Walnuts.

Ingredient Statement for CANADIAN Labeling (French):
Ingrédients : Sucres (sucre, sucre inverti, mélasse de fantaisie), Farine de blé enrichie (contient orge), Tartinade d'huile de palme (huile de palme, eau, beurre [lait], sel, arôme [contient lait], acide citrique, palmitate de vitamine A, bêta-carotène [colorant]), Flocons d'avoine, Raisins secs (raisins secs, huile de tournesol), Noix de coco, Oeufs entiers liquides, Eau, Bicarbonate de sodium, Sel, Arôme artificiel, Concentré de protéines laitères, Lactose (lait), Lécithine de soja, Lait écrémé en poudre.
Contient : Orge, Avoine, Noix de coco, Oeufs, Lait, Soya, Blé.
Peut contenir : Arachides, Noix de macadamia, Pacanes, Noix.



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CN Statement

Not applicable



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NUTRITION VALUES

100g unrounded nutritional:

Unbaked

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	5.07
Gram Weight (g)	100.00	Water (g)	15.18
Calories (kcal)	415.41	Ash (g)	1.66
Calories from Fat (kcal)	154.23	Vitamins	
Calories from SatFat (kcal)	88.50	Vitamin A - IU (IU)	590.95
Fat (g)	17.28	Vitamin A - RAE (mcg)	176.33
Saturated Fat (g)	9.83	Vitamin C (mg)	0.35
Trans Fatty Acid (g)	0.15	Vitamin D - IU (IU)	5.10
Poly Fat (g)	1.69	Vitamin D - mcg (mcg)	0.13
Mono Fat (g)	5.13	Minerals	
Cholesterol (mg)	21.33	Sodium (mg)	347.14
Carbohydrates (g)	60.84	Potassium (mg)	203.20
Dietary Fiber (US 2016) (g)	2.99	Calcium (mg)	25.65
Total Sugars (g)	33.17	Iron (mg)	2.45
Added Sugar (g)	26.05		

Baked*

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Protein (g)	5.33
Gram Weight (g)	100.00	Water (g)	10.72
Calories (kcal)	437.27	Ash (g)	1.75
Calories from Fat (kcal)	162.35	Vitamins	
Calories from SatFat (kcal)	93.16	Vitamin A - IU (IU)	622.05
Fat (g)	18.19	Vitamin A - RAE (mcg)	185.62
Saturated Fat (g)	10.35	Vitamin C (mg)	0.36
Trans Fatty Acid (g)	0.15	Vitamin D - IU (IU)	5.36
Poly Fat (g)	1.78	Vitamin D - mcg (mcg)	0.13
Mono Fat (g)	5.41	Minerals	
Cholesterol (mg)	22.46	Sodium (mg)	365.41
Carbohydrates (g)	64.04	Potassium (mg)	213.90
Dietary Fiber (US 2016) (g)	3.14	Calcium (mg)	27.00
Total Sugars (g)	34.91	Iron (mg)	2.58
Added Sugar (g)	27.42		

* Baked nutritional information is based on an estimated moisture loss upon baking.
This information is not guaranteed and may vary depending on oven and baking conditions.

Retail panel (per serving) for USA:

Unbaked

Nutrition Facts			
Serving size 1/4 cookie dough piece (28g)			
	1/4 cookie dough piece	1 cookie dough piece	
Calories	120	470	
	% Daily Value*	% Daily Value*	
Total Fat	5g 6%	20g 26%	
Saturated Fat	3g 15%	11g 55%	
Trans Fat	0g	0g	
Cholesterol	5mg 2%	25mg 8%	
Sodium	100mg 4%	390mg 17%	
Total Carbohydrate	17g 6%	69g 25%	
Dietary Fiber	1g 4%	3g 11%	
Total Sugars	9g	38g	
Includes Added Sugars	7g 14%	30g 60%	
Protein	1g	6g	
Vitamin D	0mcg 0%	0.1mcg 0%	
Calcium	10mg 0%	30mg 2%	
Iron	0.7mg 4%	2.8mg 15%	
Potassium	60mg 2%	230mg 4%	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Baked*

Nutrition Facts			
Serving size 1/4 cookie (27g)			
	1/4 cookie	1 cookie	
Calories	120	470	
	% Daily Value*	% Daily Value*	
Total Fat	5g 6%	20g 26%	
Saturated Fat	3g 15%	11g 55%	
Trans Fat	0g	0g	
Cholesterol	5mg 2%	25mg 8%	
Sodium	100mg 4%	390mg 17%	
Total Carbohydrate	17g 6%	69g 25%	
Dietary Fiber	1g 4%	3g 11%	
Total Sugars	9g	38g	
Includes Added Sugars	7g 14%	30g 60%	
Protein	1g	6g	
Vitamin D	0mcg 0%	0.1mcg 0%	
Calcium	10mg 0%	30mg 2%	
Iron	0.7mg 4%	2.8mg 15%	
Potassium	60mg 2%	230mg 4%	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Retail panel (per serving) for CANADA:

Unbaked

Nutrition Facts	
Valeur nutritive	
Per 1/4 cookie dough piece (28 g) pour 1/4 morceau de pâte à biscuits (28 g)	
Calories 120	% Daily Value*
Fat / Lipides 5 g	7 %
Saturated / saturés 3 g	15 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 9 g	9 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 5 mg	
Sodium 100 mg	4 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.75 mg	4 %
* 5% or less is a little, 15% or more is a lot	
* 5% ou moins c'est peu, 15% ou plus c'est beaucoup	

Baked*

Nutrition Facts	
Valeur nutritive	
Per 1/4 cookie (27 g) pour 1/4 biscuit (27 g)	
Calories 120	% Daily Value*
Fat / Lipides 5 g	7 %
Saturated / saturés 3 g	15 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 17 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 9 g	9 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 5 mg	
Sodium 100 mg	4 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.75 mg	4 %
* 5% or less is a little, 15% or more is a lot	
* 5% ou moins c'est peu, 15% ou plus c'est beaucoup	

* Baked nutritional information is based on an estimated moisture loss upon baking.
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CLAIMS

Kosher:

OU Dairy

Other:

Bioengineered disclosure not required.

Do not eat raw cookie dough.

This food item is not a ready to eat product and has not been processed to control microbial pathogens.

Other:

Ne pas consommer la pâte à biscuits crue.

Cet aliment n'est pas un produit prêt à consommer et n'a pas été traité pour contrôler les pathogènes.



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STORAGE & HANDLING

Distributed: Frozen (-10 - 10°F)

Best Before Date Format: N/A

Lot Code Format (explained): YNWDDD (Where Y = 1 digit year, NW = Bakery, DDD = Julian Date)

Storage Conditions: Keep Frozen

Shelf Life After Baking : 1 day

After Baking Storage Type: Ambient

Shelf Life After Defrosting : N/A

After Defrost Storage Type: N/A

Min-Max. Distribution Temperature: Frozen (-10 - 10°F)



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PREPARATION and / or BAKING INSTRUCTIONS

Refer to bake chart



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Recommended Baking Times for Otis Spunkmeyer Sweet Discovery Cookies / Durées de cuisson recommandées pour biscuits Sweet Discovery d'Otis Spunkmeyer

	Otis Oven* / Four Otis*	Commercial Convection / Four commercial à convection	Commercial Rack Oven / Four commercial à panier	Residential Gas or Electric Oven / Four résidentiel au gaz / électrique
TEMPERATURE / TEMPÉRATURE	280°F/138°C	300°F/149°C	300°F/149°C	325°F/163°C
COOKIE SIZE / TAILLE DU BISCUIT	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON	BAKE TIME / TEMPS DE CUISSON
4 oz / 113 g	22 - 26 min.	17 - 20 min.	19- 21 min.	21 - 23 min.
3 oz / 85 g	21 - 23 min.	14 - 17 min.	15 - 18 min.	20 - 22 min.
2 oz / 57 g	17 - 20 min.	12 - 15 min.	13 - 15 min.	17 - 20 min.
1.33 oz / 38 g	16 - 19 min.	11 - 14 min.	12 - 14 min.	16 - 19 min.
1 oz / 28 g	15 - 18 min.	11 - 13 min.	11 - 13 min.	15 - 18 min.
0.75 oz / 21 g	14 - 16 min.	10 - 12 min.	10 - 12 min.	15 - 18 min.

*Ensure consistent power (amperage) supply.

Actual baking time will depend on the dough temperature, # of cookies baked, oven air flow and oven temperature accuracy.

For increased cookie spread, bake at the lower temperature indicated, and allow the dough to thaw on the sheet pan prior to baking.

Place cookies on parchment paper.

Cookie placement on a standard institutional 18" x 26" (46 x 66 cm) baking sheet is as follows:

Place 15 (3 x 5) 3 oz (85 g) or 4 oz (113 g) cookies per pan. For the 2 oz (57 g) size, place 24 (4 x 6) cookies per sheet pan.

For 1.33 oz (38 g) and smaller sizes, place up to 35 (5 x 7) cookies per sheet pan.

Using an Otis Oven and 9.75 x 14.75 inch (24.8 x 37.5 cm) parchment paper, place 1.33 oz (38 g) and smaller sizes in a 3 x 4 pattern on the baking sheet.

Cookies should cool for 20 to 30 minutes prior to removing from the parchment paper.

Properly baked cookies should have a golden brown color, should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the centre, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

* S'assurer d'une alimentation électrique stable (intensité)

La durée de cuisson actuelle dépendra de la température de la pâte, de la quantité de biscuits à cuire, de la circulation d'air et de l'exactitude de la température du four.

Pour que les biscuits d'étendent encore plus, cuire à la température plus basse indiquée et laisser décongeler la pâte sur la plaque à cuisson avant la cuisson.

Mettre les biscuits sur du papier parchemin.

Placer les biscuits sur une plaque à cuisson institutionnelle ordinaire de 18 x 26 po (46 X 66 cm) tel qu'indiqué :

Placer 15 (3 x 5) biscuits de 85 g (3 oz) ou 113 g (4 oz) par plaque. Pour des biscuits de 57 g (2 oz), en placer 24 (4 x 6).

Pour des biscuits de 38 g (1,33 oz) ou plus petits, placer jusqu'à 35 (5 x 7) biscuits.

Dans le four Otis et avec du papier parchemin de 9,75 x 14,75 pouces (24,8 x 37,5 cm), placer les biscuits de 38 g (1,33 oz) ou plus petits sur la plaque dans un patron 3 x 4.

Les biscuits doivent refroidir de 20 à 30 minutes avant de les retirer du papier parchemin.

Les biscuits bien cuits devraient être dorés, fermes à l'extérieur et avec un intérieur moelleux.

Les biscuits incuits seront pâles avec un centre légèrement gris, gras et auront une texture molle.

Les biscuits trop cuits seront d'un brun moyen à foncé et une texture ferme ou dure.

ADDITIONAL DETAILS

Distributed by / Distribué par :
Aspire Bakeries
Los Angeles CA 90045 USA
1-844-99ASPIRE (1-844-992-7747)

Product of USA / Produit des É.U.A (on Canadian side of the label)

REVIEWS AND APPROVALS

Julia Kot, R&D, Mar 16, 2023

Prepared By:  Bonnie Lai, Regulatory Analyst